

Lot-14

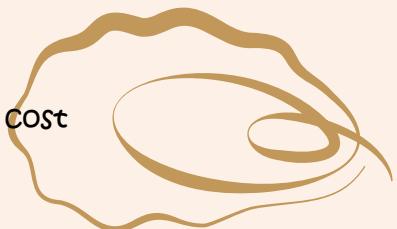
Chefs tasting menu

29<sup>th</sup> January 2026

95pp

Glass of champagne on arrival

Lot 14's wine pairing per course at an addition cost



Amuse bouche

1<sup>st</sup> course

Tempura oyster served with seaweed Aroi & sea herbs

Starters

2<sup>nd</sup> Course

Lobster bisque, butter poached lobster, focaccia bread, olive oil

3<sup>rd</sup> Course

King scallop with grapefruit, monks beard, citrus Beurre Blanc

4<sup>th</sup> Course

Herb crusted rack of lamb, honey carrot puree, baby turnip, mint sauce

Mains

5<sup>th</sup> Course

John dory, spinach pomme puree, baby beetroot, creamed mussel sauce

6<sup>th</sup> Course

Venison loin, confit fondant potato, sautéed kale, king oyster mushroom, blackberry jam, jus

Dessert

7<sup>th</sup> Course

Rhubarb and custard panne cotta

8<sup>th</sup> Course

Triple chocolate tart, orange compote, vanilla ice cream